



MENU

Monday to Friday
12h00 à 14h00
19h00 à 21h30

WIFI : AIRFIELD : airfield

STARTERS

CANDIED WATERMELON / CECINA DE LEON <i>Orange Feta, Focaccia Biscuit Galanga Oil, Young Plants</i>	16,50 €
TUNA TATAKI <i>Fennel & Cucumber in texture Quinoa Salad</i>	26,50 €
LIKE A VITELLO TONATO <i>Vitello Sauce, Parmesan, Vegetables Pickles Anchovy Mayonnaise, Green Tomatoes Chutney</i>	19,50 €
MARINATED SALMON WITH GIN & SPICES <i>Marinated Artichokes, Green Peas Salad Lemon/ Rosemary Condiment</i>	21,50 €



WINE



HOME-MADE
DRINKS

MAIN COURSES

VEAL <i>Candied Zucchini with Peanut Butter, Apricot Condiment Girolles, Mini Grenaille Potatoes</i>	27,50 €
LAMB FROM AVEYRON <i>Eggplant, Soy Miso, Home Made Harissa & Merguez</i>	30,00 €
FISCHING OF THE MOMENT <i>Mash and Pan-Fried Green Peas, "Mange-Tout" Salad Raspberry, Herbs Gnocchis, "Beurre Blanc" Sauce</i>	28,50 €
CHEF VEGETABLE DISH <i>Fennel & Cherries, Fennel Risotto, Candied Fennel Cherry Condiment, Pickles & Salad of Fennel with Tarragon</i>	21,50 €
DUCK BREAST <i>Roast Carrots, Feta/Estragon Condiment Nutmeg & Comté Duchesse Potatoes, Brown Juice with Bigarreau Cherry</i>	25,50 €

GRILL

MEAT	
<i>Black Angus Beef Rib-Eye US Prime +/- 350gr Prime Rib for Two +/- 900gr</i>	42,50 € 75,00 €
SIDE DISH (1 or 2 Choice) <i>Mash Potatoes "Pont Neuf" Potatoes Variety of Vegetables</i>	
SAUCES (au Choix) <i>Beef Juice Béarnaise Sauce Pepper Sauce</i>	

LES DESSERTS

CHOCO / PEACH <i>Jivara Mousse, Peach Carpaccio, Peach Condiment Black Chocolate Ice Cream & Lavander</i>	11,00 €
LIKE A STRAWBERRIES TREE <i>Nuts "Financier Noisette", White Chocolate Cream, Basil, Strawberries with Pin Syrup, Eldeberries Sorbet Sureau</i>	11,00 €
ROTE GRUTZE & WAFFLES <i>Chocolate & Tonka Waffles, Rote Grütze, Green Lemon Sorbet</i>	9,00 €
VANILLA CREME BRULEE <i>Blueberry, Verbena Emulsion</i>	10,50 €
CHEESE PLATE & CONDIMENTS	12,00 €